Grilled Tuna With Ginger-Sesame Sauce

[**MOIRA HODGSON**](https://cooking.nytimes.com/search?q=Moira+Hodgson)

* **YIELD**4 servings
* **3** **scallions, chopped**
* **1** **tablespoon fresh ginger, minced**
* **1** **clove garlic, minced**
* **2** **tablespoons sesame oil**
* **¼** **cup hoisin sauce**
* **¼** **cup lemon juice**
* **2** **tablespoons balsamic vinegar**
* **2** **tablespoons soy sauce**
* **3** **tablespoons toasted sesame seeds**
* **2** **tablespoons chopped cilantro**
* **4** **tuna steaks, about 6 ounces each**
* **1** **tablespoon olive oil**
* **Coarse salt and freshly ground pepper to taste**

Nutritional Information

PREPARATION

1. Make the sauce. Stir-fry the scallions, ginger and garlic in the sesame oil for one to two minutes. Add the remaining ingredients and pour the sauce into a small bowl. Set aside.
2. Meanwhile, preheat the grill. Sprinkle the tuna fish with olive oil on both sides and season with salt and liberal grindings of pepper. Grill the fish for two to three minutes on each side for rare, longer if you wish it more well-done. Serve with the sauce on the side.